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Blackberry Cheesecake Bars

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October 12, 2019 by Hugs & Cookies xoxo — 66 Comments

Blackberry Cheesecake Bars

This recipe was my introduction to blackberries. After tasting these bars, I wondered how I was surviving without blackberries in my world. They were outrageous in this recipe. Spoon them over a fabulous cheesecake that covers a vanilla pecan cookie crust and you have the ultimate dessert. I am sure any berry would be great here, but trust me….try the blackberries. You will not be disappointed!

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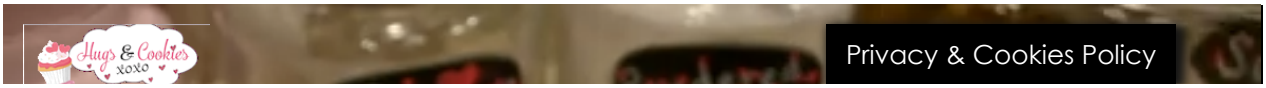

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You'll Need:

nonstick foil-love it!!!

Nilla Wafers

9×13 pan

BLACKBERRY CHEESECAKE BARS ON A VANILLA PECAN CRUST

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Ingredients

Crust:

- nonstick foil
- One 11-ounce box vanilla wafers
- ½ cup pecans
- 1 stick (1/2 cup) butter, melted
- 1½ teaspoons vanilla

Filling:

- Three 8-ounce packages cream cheese
- 1½ cups sugar
- 4 eggs
- ½ cup sour cream
- Topping:
- 4 cups fresh blackberries
- 1 cup sugar
- 1 tablespoon cornstarch

Instructions

1. Preheat the oven to 350 degrees F.
2. For the crust: Line a 9-by-13-inch rectangular baking pan with nonstick foil.
3. Food process the vanilla wafers and pecans into crumbs. Add the melted butter and vanilla and pulse again until combined. Pour the mixture into the prepared pan and press the crumbs into the bottom of the pan.

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4. For the filling: Beat cream cheese and sugar in an electric mixer bowl until smooth. Add the eggs one at a time, beating after each addition. Add the sour cream and mix again.
5. Pour the filling onto the crust, smooth the top and bake for 50 minutes. Turn off the oven, open the oven door and allow the pan to sit in the open oven for 15 minutes. Remove and set aside to cool.
6. For the topping: Add the blackberries, sugar and ¼ cup water to a saucepan. Bring to a boil over medium-high heat and cook until the juices thicken slightly, 4 to 5 minutes.
7. In a small bowl, make a slurry by stirring together the cornstarch and 2 tablespoons water until smooth. Add the slurry to the berries, return to the boil and cook for another 1 to 2 minutes. Turn off the heat and cool the mixture. Oops-you can see I was in a rush and didn't cool it but next time I will!!!
8. Pour the blackberries over the cheesecake and place the pan into the fridge to cool and set for at least 2 hours but longer is better.
9. When ready to serve, remove the cheesecake from the pan by lifting the edges of the foil. Slice into squares a big knife.

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Recipe adapted from Pioneer Woman

My original post Feb 3, 2014

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You May Love These, Too! XOXO

Turtle Cheesecake Brownies

Oreo Hot Fudge Cheesecake Bars

Cinnamon Roll Mini Cheesecakes

Pumpkin Cheesecake Bars with Ganache

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Filed Under: cheesecake bars, Pioneer Woman

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Comments

Dip It In Chocolate says
February 3, 2014 at 5:17 pm

Oh. My. WORD.

DROOL!!

Reply

Jean says
February 14, 2016 at 1:17 pm

This looks awesome. I wish I could print this.

Reply

Eni Martinez says

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December 17, 2019 at 1:50 am

Highlight the recipe, right click and copy then paste

Reply

lynn skau says
November 4, 2019 at 11:50 pm

I love the taste of blackberries but don't care for the little seeds. Could I use seedless blackberry jam instead.

Reply

Torviewtoronto says
February 4, 2014 at 12:41 am

looks wonderful

Reply

Candis Wood says
February 6, 2014 at 12:54 pm

The vanilla is in the cheesecake batter, not the crust. I watched the show twice to make sure.

Reply

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danielle says
February 7, 2014 at 12:15 am

I believe you but since I made it this way and it was fabulous I will keep it written as is. It's my adapted version! lol

Reply

Lisa says
June 24, 2014 at 3:52 am

I went to the pioneer womans website and she DOES put Vanilla in the crust

Reply

Becky says
January 14, 2017 at 1:45 pm

I think I'd put vanilla in the crust and in the filling. I was thinking maybe use Pecan Sandies for the crust.

Reply

Kristin says
November 13, 2019 at 2:07 am

Pecan sandies for the crust sounds delicious!

Reply

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Hugs & Cookies xoxo says
November 13, 2019 at 10:17 pm

yesssss!!!!

Reply

Bridget says
February 12, 2014 at 10:14 pm

Oh, what the heck, put vanilla in both the crust and filling! This is WOW! Definitely drool mode!!

Reply

danielle says
February 12, 2014 at 10:16 pm

Thanks for the laugh Bridget! You can never go wrong with too much vanilla!!!!!!! Thanks for your fabulous comment!! :heart:

Reply

Nicole says
November 16, 2019 at 9:53 am

Can I make this with blueberries instead of raspberries?

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Reply

Ena says
February 13, 2014 at 6:40 pm

I'm going to try this tomorrow and afterwards tell how it worked out with FROZEN mixed berries and usual vanilla cookies. Since I live in Germany there's no vanilla wafers…
Dear Danielle! Thanks for your recipes! Each time I visit your website for recipes, I am so enthusiastic about baking! I love baking and cooking and I feel and see you do too 🙂 greetings from Germany 🙂

Reply

danielle says
February 13, 2014 at 6:41 pm

What a nice message-thank you!!! Please let me know how frozen berries work-can't wait to hear!! :heart:

Reply

Ena says
February 17, 2014 at 2:29 pm

Well, the topping with the frozen berries worked out very well! I decided to defrost the berries a little bit and used half of the melted berry juice instead of the 1/4 cup of water to boil the berries. Unfortunately, the topping looked like jam because i stirred a little bit too eagerly 🙂 It tasted really good though!

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For now I'm looking forward to try the "ULTIMATE CHEESECAKE BROWNIE BARS" 🙂

hugsandcompliments from the other side of the globe! 🙂 <3

Reply

danielle says
February 17, 2014 at 6:50 pm

Thank you so much for reporting back to let us know!!!

Reply

Eda Khan says
February 14, 2014 at 10:28 am

Hi can I change the blackberries to strawberries n pecan to walnuts?

Reply

danielle says
February 14, 2014 at 5:30 pm

Hmmmmm I never tried but sounds yummy!

Reply

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mary flood says
February 14, 2014 at 10:29 am

I made this Cheesecake and it is awesome!!! Thanks for sharing!!!

Reply

danielle says
February 14, 2014 at 5:29 pm

So glad you loved it, too!!

Reply

L Roberts says
February 22, 2014 at 10:00 pm

I made this for my mom. She said it was the best thing I've baked for her.. wish I could put a pic here

Reply

danielle says
February 22, 2014 at 10:03 pm

WOW!!!! That is so awesome!! Thanks for letting us know!!!

Reply

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Brenda Stoll says
April 7, 2014 at 2:10 pm

This was amazing! I made it for myself for my birthday today. I used walnuts instead of pecans.I also used vanilla in both the crust and the filling. Then I substituted Strawberries for the blackberries. I had to add a little bit more water but it can out great. Thank you!

Reply

Yvonne Davis says
April 15, 2014 at 4:06 am

Came out fabulous!

Reply

danielle says
April 15, 2014 at 8:52 am

yay!! Can I have one???

Reply

Melinda says
May 3, 2014 at 4:42 pm

This makes my heart beat faster….lol Looks soooooo delicious! Pinning it….

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Reply

mims says
May 5, 2014 at 7:32 pm

after seeing this recipe,wanted to make it. Not a fan of vanilla wafers,so I used sorgham flour and almond meal instead. also substituted stevia for part of the sugar. used natural lemon flavoring in the cream cheese mixture. MMMM! New to your site,and think you (and your family) are ADORABLE! You are a breath of fresh air in this world filled with so much negativity! God bless!

Reply

danielle says
May 5, 2014 at 7:33 pm

What a beautiful message-thank you!!!

Reply

BARB HAUGEN says
July 16, 2014 at 12:54 pm

I WILL BE 70 YEARS OLD NEXT MONTH. AS A CHILD MY FAMILY PICKED TUBS FULL OF BLACKBERRIES EVERY YEAR. THEY WERE CANNED AND MADE INTO JAM AND JELLY. THEY'VE BEEN A PART OF MY LIFE ALWAYS, AND MY FAVORITE BERRY. I HAVE NEVER MADE CHEESECAKE WITH THEM, BUT I DO MAKE COBLERS. THERE ARE NONE IN THIS AREA TO PICK, SO WHEN THEY ARE ON SALE I GRAB AND FREEZE THEM. THANKS FOR THIS SUPER RECIPE!

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Reply

danielle says
July 16, 2014 at 10:17 pm

Loved hearing about your blackberry memories!!!

Reply

Leslie says
August 14, 2014 at 8:43 pm

Can you use frozen black berries

Reply

danielle says
August 14, 2014 at 10:55 pm

I have only used fresh so I am not sure.

Reply

Connie says
September 2, 2014 at 3:42 am

My husband will not eat sour cream, could this be eliminated without ruining it?

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Reply

Betty says
February 1, 2018 at 6:13 pm

He won't know it's in there if u don't tell him

Reply

Amy W says
November 7, 2019 at 6:04 pm

I was thinking of substituting heavy cream for the sour cream, as I don't care for a tangy cheesecake. Will have to try this recipe soon!

Reply

Joan wise says
March 3, 2015 at 11:39 pm

Thanks Daniel I will be making this for my family this weekend.looks delicious:-) I love blackberries.

Joan wise recently posted…Pepper Egg Hash

Reply

Hugs & Cookies xoxo says
March 5, 2015 at 9:35 pm

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awesome!!!!

Reply

Littlemisst says
May 22, 2015 at 8:17 pm

i made it and it turned out beautiful! I had to extend the baking time considerably though. Also, I just used blueberry pie filling and it's lovely. It will be quite a hit.

Reply

Hugs & Cookies xoxo says
May 26, 2015 at 10:05 pm

YUM

Reply

Littlemisst says
May 28, 2015 at 6:40 pm

i made this for a potluck and everyone raved!! The crust was their favorite part. I just used canned blueberry pie filling on the top. It was a beautiful dessert. I followed the rest of the recipe as-is (with regards to the vanilla) and everyone just loved it. It was gone very quickly.

Reply

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Kathleen says
April 20, 2016 at 12:22 pm

Is there any way to get seeds outa black berries! My husband LOVES them, but the seeds get under his dentures and hurt! My grandparents had the same complaint!

Reply

Dorinda Cox says
December 18, 2019 at 3:01 am

You can strain the berries through a fine mesh sieve or cheesecloth. It is a bit of trouble but should work fine for you

Reply

Kathy Graykowski says
January 14, 2017 at 1:55 pm

Looks so good will have to try, love the pioneer woman.

Reply

Tana Kilburn says
December 2, 2017 at 7:08 pm

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Why do we use the foil? Have a similar recipe and never used the foil???????

Reply

Hugs & Cookies xoxo says
December 10, 2017 at 9:42 pm

Easy removal

Reply

Cristina says
May 5, 2018 at 2:45 pm

How long do you bake the crust??

Reply

Tom Horn says
July 15, 2018 at 12:29 am

Finally made this for my golf buddies after my Marion berries came on this summer. Rave reviews from the group. It was fabulous. It was actually my first attempt at cheesecake and it turned out great. Followed the recipe with no additions.

Reply

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Hugs & Cookies xoxo says
July 15, 2018 at 10:20 pm

That is awesome!!!

Reply

Donna says
October 26, 2018 at 9:43 pm

Do you need to refrigerate if you are not serving until the next day?

Reply

Carole says
October 27, 2019 at 11:40 pm

Oh my ..be still my heart..I am diabetic..but just one bite please

Reply

Betsy says
November 27, 2019 at 11:58 pm

I used frozen sweet cherries. I'm still waiting for my topping to cool. Can't wait to share it tomorrow for our Thanksgiving dinner.

Reply

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Hugs & Cookies xoxo says
November 28, 2019 at 9:32 am

Enjoy it!!!!!

Reply

SAMANTHA WYNN says
November 28, 2019 at 3:12 am

Im going to make this tomorrow for Thanksgiving. If putting vanilla in both how much vanilla for the filling?

Reply

Marge says
December 15, 2019 at 12:18 am

This recipe looks great but I need to be able to print just the recipe without going through all the comments. Is there a way to do this?

Reply

Helen says
December 15, 2019 at 8:20 am

Oh I think the sandies would be good.

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Reply

Robin says
December 18, 2019 at 8:02 am

I wonder if you can use lemon cookies, add lemon to filling and use blueberries?
It use almond instead of vanilla?

Reply

jamie Lynn coleman says
December 23, 2019 at 11:51 pm

I made this today (12/23/19) in preparation for Christmas 2019. I have never had success with a flavorful cheesecake filling (I admit to tasting the raw batter lol). But the filling is amazing! I substituted biscoff cookies for the vanilla wafers in the crust. The topping will be a mixture of blackberries and blueberries, which I will make on Christmas day . The baking time was perfect, and the top didn't crack like most attempt I have made have. I'm super excited to share this with my family, because love cheesecake! Thank you for sharing this recipe!

Reply

Hugs & Cookies xoxo says
December 29, 2019 at 8:49 pm

Hope they all loved it!!!

Reply

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Naomi Olson says
January 2, 2020 at 9:05 am

Awesome, I going to try this reciipe

Reply

Hugs & Cookies xoxo says
January 2, 2020 at 11:44 am

enjoy it!!

Reply

Trackbacks

Blackberry Cheesecake with Vanilla Pecan Crust | Food and Everything Else says:
February 12, 2014 at 9:00 pm
[…] Crust: nonstick foil One 11-ounce box vanilla wafers 1/2 cup pecans 1 stick (1/2 cup) butter, melted 1 1/2 teaspoons vanilla Filling: Three 8-ounce packages cream cheese 1 1/2 cups sugar 4 eggs 1/2 cup sour cream Topping: 4 cups fresh blackberries 1 cup sugar 1 tablespoon cornstarch Visit Hugs and Cookies xoxo <Click here for directions […]

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[…] Black Berry Cheesecake Bars on a Vanilla Pecan

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BLACKBERRY CHEESECAKE BARS ON A VANILLA PECAN CRUST! says:
March 25, 2014 at 4:25 am
[…] https://hugsandcookiesxoxo.com/2014/02/blackberry-cheesecake-bars-on-vanilla.html […]

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